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## A CHAPTER ON APPLES.

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IN the whole extent of Nature's affluence, perhaps no lovelier object can be met with than an apple-tree, both in the cheery spring-tide when covered with bloom, and in the autumn when its boughs are laden with precious fruit. In fragrance and beauty rivalling the rarest exotics, its fragile blossoms, opening with winning grace, appear to blush at finding themselves so beautiful, and to feel they are as unprotected as they are fair; but soon a group of lusty leaves springs round to shelter the short-lived flowers, and to shield the tender fruit, which in a few short weeks shines in sunnied clusters amongst its glossy guard. Oh! as the summer breeze spreads out the masses of its deep green foliage, all studded o'er with golden or with ruby fruit, it looks the very oriflamme of horticulture! Dear to us are the kindly fruits and flowers of earth, and grateful indeed ought we to be to those among us who, by judicious cultivation, add to our stores of these blessings!

An apple is the emblem of temptation: in the language of flowers, its blossoms denote preference; and in the interpretation of dreams

apples are indicative of joy and gladness. Apples have ever been the *gage d'amour* of youth, the guerdon of good children, and the bribe which changes the tears of babyhood into dimpled smiles. Apples have acted an important part in the world's great drama: to the agency of one of their species is attributed the downfall of man; and, if we are to believe the story of William Tell, the independence of a people once hung upon an apple. Sir Isaac Newton had not so clearly demonstrated the laws of gravity but for the interposition of an apple. The apple of Discord—that famous prize of beauty awarded by Paris to Venus, in preference to the other two competing goddesses, Minerva and Diana—occasioned the ten years' siege of Troy. No wonder, then, that the apple is one of the sacred attributes of Venus; it is also among the fruits offered to Meditrina, the goddess of medicine; while, as the orb of her dominion over fruit, Pomona appears holding a fair round apple in her hand. Hercules is frequently represented in the act of gathering apples; and at the festivals in his honour, apples were the propitiatory presents of his votaries. Juno gave apples to her lord and master, Jupiter, as a marriage-gift; and to obtain two or three of these envied apples for the hard-hearted Eurysthenes, the god of strength incurred all kinds

of hardships, and after hoodwinking Atlas and overcoming a dragon, he found they were not keeping-apples: so Minerva, though the wisest of divinities, not knowing how to preserve them, (this book being then unpublished,) undertook to restore them to the Hesperides. The Athenians, proverbial for knowing what was good as well as for often knowing what was right, were great eaters of apples, and especially delighted in dumplings; with which piece of information we will descend from the deities to digestion.

It is a popular error to imagine that apples are difficult to be digested: a good raw but ripe apple is one of the easiest of vegetable substances for the stomach to deal with, the whole process of digestion being completed in exactly eighty-five minutes; and even an English apple dumpling is perfectly disposed of in as short a period as tender beef or mutton—namely, in about one hundred and eighty minutes. Of course, by abuse, anything can be rendered unwholesome: it is said that Claudius Albinus indulged so extensively in apples, that he ordinarily ate a bushel at each meal. How he must have suffered from it!

To the Romans is attributed the introduction of the apple into Britain, and to the Romish monks is given the credit of its subsequent cultivation. Tradition tells us that the brightest ornaments to the monasteries of the Middle

Ages were the flourishing apple gardens which in some instances surrounded them, and which also formed one of the greatest sources of emolument to the thrifty monks—apples being sold for as much as eighteen-pence and two shillings each up to the reign of Henry VII. ! As a piece of consolation to conscientious Churchmen, we are enabled to inform them that pippins were not produced until after the Reformation ; so that good Anglican Protestants should hold them in the highest estimation, as being the most orthodox of all apples out of the nearly three thousand varieties we now possess. The “Red Queen” apple should likewise be duly honoured on account of its owing its appellation to our Papist-hating Elizabeth. Though not presumed to be the nectar of the gods, yet the juice of apples has ever formed a favourite beverage with the illustrious great : poets, it is said, have generally had a liking for cider, and Byron especially was particularly partial to it. When we contemplate the present extent of England’s orchard ground, we feel surprised at such a means of national wealth being so long neglected ; for although cider was made here as early as the thirteenth century, yet, after the abolition of religious houses, orchards were not generally planted until the conclusion of our first James’s reign ; and the better sorts of table fruit were imported from

Holland, France, and even Syria, so late as the commencement of the eighteenth century. Most of the admired kinds of the present day trace their origin to young trees brought to this country from the Continent. Yet the moisture of the English climate is especially calculated to promote the development and add perfection to this precious gift of Pomona—notwithstanding the aspersion of the Italian Carracioli, who declared the only ripe fruit he beheld in Britain was a *baked* apple.

In a sanitary point of view apples are of the utmost importance, being highly antiseptic, and otherwise extremely wholesome. For fattening animals they are invaluable, not so much on account of their nutritive properties, but as an incentive to appetite, the malic acid contained in apples being exceedingly refreshing, and greatly enhancing the quality and condition of every creature which feeds upon it. As an old-established cure for warts, apples remain as efficacious as ever; and the miraculous potency ascribed to them as a spell against inconstancy is acknowledged by the credulous to be unimpaired. In the cider-growing counties of England certain ceremonials of a very mysterious character still annually take place, and the incantations are uttered and the rites round the apple trees performed with a superstitious solemnity worthy of the darkest days of Druidism.

## VARIOUS WAYS OF COOKING APPLES.

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### 1. *Pommes au Naturel.*

THE Evil One, who first offered apples to our universal mother, exemplified his serpent-like sapience by tempting her to try them off the tree: this, notwithstanding the enthusiasm we entertain for the culinary art, is unquestionably the *ne plus ultra* of epicurism in apple-eating.

The learned tell us that apples, by keeping, become mellow; that time turns their natural acids into sugar; but there is a season for the perfection of apples, as for every other fruit; and when the period of their ripeness is past, a slow process of decay takes place—their rinds become cork, and their pulp becomes sponge. Oh! let me not eat of these tough, shrivelled, high-temperated apples!—but let me taste them when all their summer lusciousness is fresh upon them; when their sparkling juice almost appears to effervesce as it comes in

contact with the surrounding air; when, in short, they have attained maturity, and are, properly speaking, "in season." There are different kinds of apples ripe and in their prime from August to November, when, in the estimation of gourmets, they are considered to be the most correct fruit for taking with wine; their agreeable, but not strongly pronounced, acid augmenting the sensitiveness of the palate to the flavours which peculiarly characterize the several varieties of wine. I must observe that inelegantly large apples are frequently introduced upon the dessert table: small or medium-sized fruit have a much more dainty appearance, and are invariably to be preferred, either for their greater sweetness, or on account of the coquettish grace with which a tasty table-dresser can arrange them, peeping from among green leaves, or nestling in tufts of moss.

The golden pippin, non pareil, pear main, nonsuch, golden russeting, and most sorts of a slightly rough exterior, are to be chosen for table fruit, rather than the smooth-rinded sorts, which are neither so juicy nor so aromatic in flavour.

## 2. *Pudding à la Zouave.*

Blanch half a pound of sweet almonds, pound them in a mortar, adding gradually half a

pound of butter, four eggs well beaten, half a pint of cream, half a pound of sugar, and a glass of raisin or Madeira wine. When this forms a smooth paste, stir in a pound of pulped apples, which should have been previously boiled and allowed to grow cold. All the ingredients being properly mingled, put them into a well-buttered mould, and either boil or bake it for half an hour. In Marseilles, where we partook of this elegant compound, it was served with a sauce prepared with sugar and rum, in which a clove or two of garlic had been steeped. National prejudices did not prevent our pronouncing it delicious.

### 3. *Apple Ginger.*

Take three pounds of Ribston pippins, cut them into small pieces, put them into a dish, and pour boiling water upon them; then cover them up; clarify weight for weight of white sugar, and boil it to almost a candy height, throw in the apples, draining them from the water, and, without boiling, put them aside for half an hour, keeping them closely covered; then pour in a bottle and a half of Oxley's tincture of ginger; boil it all until clear and of a proper consistency. When sufficiently cool, put it into bottles or jars. This economical



preparation is very little inferior to foreign preserved ginger ; it keeps well, and is exceedingly beneficial as a restorative for weak nerves.

#### 4. *Pommes à la Vésuve.*

Pile some apple marmalade high in a dish ; get ready some macaroni boiled in water, but well drained, and afterwards sweetened with white sugar, and flavoured with brandy ; cut it into short lengths, but do not mince it ; lay it as a bordering round the mountain of marmalade, plentifully dust the whole over with powdered white sugar, and on the apex form a crater with about half a dozen good-sized nubs of sugar ; pour a good gill of brandy over the top, and immediately before serving set fire to it, and introduce it at table flaming.

#### 5. *Apple Bread.*

Weigh seven pounds of fresh juicy apples, peel, core, and boil them to a pulp, being careful to use an enamelled saucepan, or a stone jar placed inside an ordinary saucepan of boiling water, otherwise the fruit becomes discoloured ; mix the pulp with fourteen pounds of the best flour, put in the same quantity of yeast you would use in common bread, and as much water as will make it into a fine smooth dough ; put

it into a pan, and stand it in a warm place to rise; let it remain for twelve hours at least; form it into rather long-shaped loaves, and bake it in a lively oven. This bread is very much eaten in the south of Europe.

#### 6. *Pommes Farcies.*

Take some large apples, pare them, and from the stalk end cut out a good deal of the insides without cutting the fruit through; fill the orifice of each apple with a mince-meat of cold roast goose, duck, or even pork, well seasoned with the best white pepper and a little sage; put the stuffed apples into a baking dish, with a bit of butter under each, and bake for half an hour in a gay oven, basting them as they require it. Grate a little toasted bread over them before serving.

#### 7. *Pippin Tarts.*

Take three large Seville oranges, peel them very thin, boil the peel until it becomes soft, when take it up and chop it small; pare and core four dozen golden pippins, boil them with only enough water to cover them; when nearly done, add a pound and a half of brown sugar, the shred orange peel, and the juice of the oranges; boil it all together until smooth, and

let it get cold ; line your patty-pans with thin paste, and fill up each with the fruit. These tarts can be eaten warm or cold.

### 8. *Gâteau de Pommes.*

Peel about two pounds of apples, bake or steam them until they are perfectly soft ; add two pounds of white sugar in powder, with the juice and rinds of two lemons, and, if requisite, a little water. Boil all this together for forty minutes, pour it into a mould ; when cold, turn it out, cover it with a thick custard, and serve.

### 9. *Pommes Sautées.*

Peel some very small and prettily-shaped apples, but do not take off their stalks ; put them into a stew-pan of boiling butter, and shake them over a brisk fire until they are of a nice brown colour ; drain them, and arrange them neatly, with their stalks upwards, upon a thick layer of white sugar in a dish. Serve them either warm or cold.

### 10. *Simple Apple Pie.*

Pare, core, and cut up the fruit into thin slices, lay it in your dish, and sprinkle some sugar amongst it ; when full, put in the juice of

two lemons, with a little of the rind finely shred, and some cinnamon in powder ; line the dish and cover it with a tolerably good crust, and bake it for about an hour. Before serving, sift a little sugar over it.

### 11. *Beignets de Pommes.*

Take some fruit of the reinette kind, scoop out the cores with a vide-pomme, and cut the apples into thin slices ; put them into some brandy, with the grated rind of a lemon, and place them over the fire for a few moments. Take out the slices of apple when they are pretty warm, and dip them into batter ; then fry them in boiling lard. Free them as much as possible from all fat, and serve them thickly powdered over with sifted white sugar. Send them to table as warm as possible.

### 12. *Pommes en Compote.*

Parboil some apples, then peel, core, and cut them into quarters, put them into a preserving pan with an equal weight of white sugar, adding a little water ; let it simmer slowly, and keep skimming it until the apples are quite done, then allow them to grow cold ; arrange them in a jar ; again boil the syrup until it is greatly reduced in quantity, and pour it boiling hot

over the apples. When cold cover them up closely.

### 13. *Croutes de Pommes.*

Cut some thin slices of bread into lozenge-shaped pieces, butter them on both sides, and lay them to fit in a well-buttered baking dish. Cut some middling-sized Ribston pippins into halves, hollow out the cores, and upon each piece of bread place half an apple, with the inside of the apple upwards. Put into each orifice a spoonful of good thick cream, and strew some pounded loaf sugar over the bread and fruit. Place it in a slow oven, and renew the cream and sugar as they dissolve. When done arrange the lozenges of bread, with the apples upon them, in a clean dish, pouring over them any juice that may remain unabsorbed by the crusts. Serve them warm.

### 14. *Apple Fritters.*

Make a thick batter with six well-beaten eggs, a pint of milk, a little powdered nutmeg, a glass of brandy, and fine flour enough to make it of the requisite consistency. Slice some good dressing apples into rounds, and dip each piece into the batter; then fry, in very hot lard, over a quick fire. The lard should smoke before the fritters are put in, otherwise they will not be of a good colour.

15. *Gélatine de Pommes.*

In a pint of water boil one pound and a half of white sugar until it is reduced to a very thick syrup; then add two pounds of Newtown pippins, pared, cored, and cut into slices; squeeze in the juice of three lemons, and simmer gently until it is almost a paste; then pour it into a mould, and, when cold, it will turn out a solid jelly. Serve it surrounded with scalded cream in a deep dish.

16. *Salade de Pommes à la Contrabandista.*

Pare some fine-flavoured apples—the golden Mondays are very good for the purpose—slice them into rounds, and dip each piece into olive oil; arrange them on a dish, sprinkle them with powdered white sugar and Spanish *pimiento*\* (to be purchased at Señor Figul's, Woburn-buildings), pour into the dish a good glass of Malaga wine, and garnish with red chillies. This is greatly esteemed with hot or cold game.

17. *Boiled Apple Pudding.*

Line your pudding basin with a good crust

\* The *pimiento* used in the above and following recipes is not the common pimento of commerce, but a milder, though coarser, kind of red pepper, produced from Spanish *capsicums*.

made in the proportion of eight ounces of beef suet to twelve ounces of flour; add a little salt; pare, core, and cut up your apples, and when filling your pudding, strew in some brown sugar and a little powdered cloves; cover it with a good thick top crust; tie it up, and boil for two hours.

### 18. *Pommes Soufflées.*

Take your apples, pare, core, and boil them until soft enough to pulp through a colander; then sweeten them to taste, and stir in a little powdered cinnamon; put the fruit into a deep dish, and when quite cold, pour a rich custard over it. Whip up the whites of the eggs remaining from the custard, and when they form a stiff snow, lay it daintily in small pieces upon the surface of the custard; sift some finely-powdered loaf sugar over it, and put it into a moderate oven for a quarter of an hour or twenty minutes. This is equally good hot or cold.

### 19. *Stewed Golden Pippins.*

Scoop out the cores, and, as you pare them, throw them into cold water to prevent their turning colour. For every pound of apples weigh a pound and a half of white sugar, boil it in a pint of cider until it becomes a strong syrup; skim it perfectly, and put in the apples;

stew them very slowly, otherwise they will break; when clear they are done. Serve them in the syrup.

### 20. *Preserved Apples.*

Cut up a quantity of lemon pippins, take the parings and the cores and boil them, by themselves, for an hour; strain the water from them and add it to the sliced fruit, put it into an enamelled saucepan upon a slow fire, and let it simmer until the apples are done, when weigh a pound and a half of sugar to each quart of fruit. Let it boil gently for an hour and a half, paying attention that it does not burn. This is a very convenient preserve for keeping to use with damson or any other jams, which are generally too scarce to be employed freely in the winter season.

### 21. *Scalded Codlins.*

Take some small codlins, wrap each in a vine leaf, and pack them closely in a stewpan; pour in as much cold water as will barely cover them, put them on the fire and let them simmer very slowly until sufficiently tender to take their skins off when cold enough to do so. Well powder them over with sifted white sugar, and serve upon cream or with custards in glasses.



## 22. *Boiled Apple Dumplings.*

Take some medium-sized apples, not too large, or they will not be nicely done ; peel, but do not core them, as the pips enhance the flavour of the fruit ; wrap each in a good beef-suet paste, made as for apple pudding, put them into boiling water, and let them boil gently for an hour. Serve them as hot as possible, and always with the following sauce.

## 23. *Ginger Sauce.*

Take half a pint of new milk, in which dissolve two ounces of fresh butter, and gradually dredge in enough flour to make it thick ; then stir in two table spoonfuls of white sugar, and two dessert spoonfuls of the best ginger in powder ; stir it over the fire until it boils. This forms a most relishing sauce for apple dumplings, apple puddings, &c. &c.

## 24. *Apple Fool.*

Pare your fruit, and either scald or bake it until sufficiently soft to pulp it through a colander ; sweeten it agreeably to taste, and fill your glasses three parts full with it ; then plentifully sprinkle in some cinnamon and cloves in powder, put a good layer of rich scalded cream, and sift white sugar upon the top.

### 25. *Chartreuse de Pommes.*

Well boil half a pound of the best Carolina rice in a quart of fresh milk, taking the greatest pains to prevent it from catching at the bottom of the saucepan. Pare seven large or nine middling-sized Kentish pippins; take out the cores, without cutting the fruit quite through; put a little raspberry jam into each hole, and fill up with cream. Edge a deep pie dish with a rich light paste; lay in the apples, and level up the spaces between them with the boiled rice. Brush it over with the yolk of an egg, dust it well with pounded loaf sugar, decorate it with a few pieces of candied lemon or orange peel, and bake it for about forty minutes in a brisk oven. This dish is better eaten hot.

### 26. *Apple Puffs.*

Pare, and bake the fruit; when cold, mix the pulp, free from the cores, with a sufficiency of either white or brown sugar, and a little grated lemon peel, or a few spoonfuls of orange-flower water; lay the apples in thin paste, fold it over them, and bake them in a lively oven for about twenty minutes. Sift sugar over them before sending them to table.

27. *Apple Trifle.*

Scald as much fruit as you require, pulp it smoothly, add sufficient sugar to sweeten it, and the grated rinds of two lemons ; lay this thickly at the bottom of your dish. Mix a pint of cream, a pint of new milk, and the yolks of three eggs well beaten ; put it over the fire, stirring it until it is just upon the boil ; sweeten it with white sugar, and let it grow cold ; then put it over the apples with a spoon, and afterwards lay upon the whole a fine whip of cream made some hours previously.

28. *Apple Tart.*

Pare some good dressing apples, winter russetings are the best, cut them into long slices, scald them until quite soft, but use very little water ; when tender enough, mash them smoothly with the liquor ; add two ounces of fresh butter, a gill of cream, the grated rind of a lemon, and some white sugar ; mix all well together, squeeze over it the juice of the lemon ; put a very light paste round the dish, and a few ornamental bars across. Half an hour in a brisk oven will do this tart.

29. *Confiture de Pommes.*

To each pound of boiling clarified sugar throw in the same weight of Newtown pippins cut into very thin slices, and the juice and finely-shred rind of three Seville oranges. Let it boil for twenty minutes, skimming it carefully; then retire it from the fire, and, when sufficiently cold, put it into your preserving pots. The next day strew a little white sugar over each, cover them with brandied or oiled papers, and tie them down.

30. *Codlin Cream.*

Pare and core twelve good-sized codlins; beat them quickly and thoroughly in a mortar; then stir in a pint of thick cream, adding, as it becomes well mingled, the crumb of a stale sponge cake, a glass of white wine, and powdered white sugar to taste. This is a deliciously cool preparation to partake of in the summer time when codlins are in season.

31. *Pommes au Riz.*

Take some middling-sized or rather small apples; pare them, prick them well with a coarse needle, strew some sugar over, and bake them in a slack oven. While they are doing,

boil half a pound of rice in a sufficiency of water, shaking it frequently. When nearly done, stir in three ounces of fresh butter, four ounces of white sugar, and a little powdered cinnamon. Have ready a pretty strong infusion of saffron, which strain into the rice. Take it up, and arrange the apples upon the rice in a deep dish; garnish it with citron chips, and, if not quite warm enough to serve, put it into the oven for a few moments.

### 32. *Sirop de Pommes.*

Peel, but do not core, some reinette apples; cut them into very thin slices, and to each pound of fruit add a pound of white sugar and a teacupful of boiling water; put this into an earthen jar, which stand inside a saucepan of water. Let it remain boiling for two hours and a half, occasionally shaking, but on no account stirring with a spoon or other utensil. When it is cold, pour off the clear syrup as gently as possible from the pulp, and put it into bottles for keeping.

### 33. *Baked Apple Pudding.*

Into a well-buttered pudding basin put a layer of bread crumbs, then a layer of apples cut up small, a sprinkling of grocers' currants,

and some brown sugar; repeat this process of bread crumbs and fruit until the basin is full, then carefully pour in some melted butter; finish with a coating of bread crumbs on the top, and bake it for an hour.

#### 34. *Omelette de Pommes.*

Peel the apples and take out their cores, cut them into very thin slices, which dip into brandy, and dust over with finely grated lemon peel; throw them into a frying pan of boiling lard, shake them for a few minutes over a lively fire, and take them up. Beat some eggs, sweetened to taste, stir in the fruit, and fry with a very clear fire. \* When done, double up the omelette, dust it with sifted white sugar, and, if possible, glaze it.

#### 35. *Norfolk Bifins.*

Take some beaufin apples, put them into a very slack oven, between clean straw; as they become soft, flatten them occasionally with the hand. When done and cold, rub them over with syrup.

#### 36. *Pommes au Beurre.*

Peel the apples, and carefully remove the cores with a vide-pomme; well butter a deep dish, and cover it with squares of bread cut

tolerably thin. Lay an apple upon each, and fill their orifices with a mixture of sugar and butter. Put them into a gentle oven, and replenish occasionally the butter and sugar. Twenty minutes will do them. Serve hot upon a clean dish.

### 37. *Codlin Tart.*

Scald the fruit in a very small quantity of water; take off the skins, and arrange them whole in a tart dish, with a little of the liquor in which they were boiled. Strew over them a sufficiency of pounded white sugar, and, when they are quite cold, border the dish with a rich tart paste, and cover them with the same. Take pains it does not burn; with half an hour's brisk baking it will be done.

### 38. *Salade de Pommes.*

Cut some ripe rich-flavoured apples into round slices, arrange them in a small dish, cover them thickly with sifted loaf sugar, and pour a little of the best French brandy into the dish. This is very acceptable upon the dessert table in the winter.

### 39. *Miroton de Pommes.*

Scald six large apples, and, when soft enough to do so, pulp them, and, after sweetening a

little, pile them upon the dish you purpose serving them in. Take a teacupful of the liquor in which they were dressed, and boil the finely-shred rind of a lemon and three ounces of white sugar; then beat well the yolks of three eggs and the white of one, add a dessert spoonful of fine flour, the same of brandy, and two ounces of fresh butter. Mingle these ingredients well together in a saucepan over a moderate fire; when perfectly smooth, take them off, and pour over the apples; then whisk the whites of the two eggs into a stiff froth, put it upon the miroton, sifting a little sugar over it. Place it for ten minutes in a slow oven, and serve hot or cold.

#### 40. *Apple Stuffing.*

Take a good half pound of the pulp of some agreeable-tasting tart apples, which you have either previously baked or scalded, add two ounces of bread crumbs, some powdered sage, a finely-shred shalot, and well season it with cayenne pepper. This is a delicious stuffing for roast geese, ducks, sucking pigs, pork, &c.

#### 41. *Apple Mincemeat.*

Take six pounds of Dutch pippins, pare, core, and mince them very small. Take of stoned Valencia raisins and fresh beef suet, each three



pounds. Mince these also ; then add a quarter of an ounce each of cinnamon, cloves, and mace, all finely powdered ; three pounds of sifted white sugar, the juice and rinds of three lemons, a little salt, and half a pint of brandy. Mix all thoroughly together, and use for pies when wanted.

#### 42. *Pommes à l'Allemande.*

Peel and cut the fruit into quarters, take away the pips, put the apples into a stewpan of boiling butter, shake them for five minutes over a brisk fire, letting them become nicely browned ; then dust them plentifully with flour, add a little water or Rhine wine, and sugar agreeably to taste. Let them simmer for half an hour, and serve with the syrup, which should be thickened with a well-beaten egg.

#### 43. *Codlin Jam.*

Pare and core two dozen full-grown codlins ; put them into an enamelled saucepan, with only enough water to cover them. Boil them to a pulp, mash them with a spoon until they are smooth, and to every pint of fruit put half a pound of white sugar ; boil it again for an hour, skimming it when necessary. As soon as sufficiently cold, put it into your preserving pots.

#### 44. *Baked Apple Dumplings.*

Make a rich paste with butter and flour, peel some apples that you are sure will dress well, stick two or three cloves in each, and enclose the fruit in an envelope of paste. Do not put them into a very quick oven, otherwise they will burn outside; when done, sift fine white sugar over them, and serve hot.

#### 45. *Pommes à l'Eau de Vie.*

Choose some rather small, pretty-looking apples, parboil them in a little water, drain and wipe them; then prick them well with a long needle, and put them into a boiling syrup of sugar; let them simmer for fifteen minutes, withdraw them from the fire, and, when gradually cooled, arrange them in wide-mouthed bottles. Re-boil the syrup, adding some finely-powdered cloves and cinnamon; when considerably reduced in quantity, pour it boiling hot upon the apples, and, when cold, fill up the bottles with the best French brandy.

#### 46. *Pommes à la Châtelaine.*

Take some apples that will look transparent without falling to pieces when dressed. Cut them into oblong forms of about two inches

long and one inch thick ; put them into a dish, strewing them over with the best brown sugar ; cover them closely, and let them remain until next day, when place each piece separately into a preserving pan, adding more sugar and a wineglass of Madeira wine. Let the whole simmer gently over a slow fire, and when the fruit is perfectly done, take it off. As soon as cold, build the pieces of apple so as to resemble either a round or a square tower, having the top castellated. Fill the inside of the edifice with syrup, and on the top of the battlements exhibit the muzzles of some cast candied cannon. Surround it with a deep ditch of clotted cream, and if there are any valiant knights present intrepid enough to attack the stronghold, they must be careful, in commencing the demolition, to aim at the top and keep at a long range from the fortress, lest the foundations should sink, or an explosion of the walls happen.

#### 47. *Black Caps.*

Take some large russeting apples, halve and core them, but do not pare them. Sprinkle them generously with pounded loaf sugar, and bake for twenty minutes or half an hour. When done, black the tops with a salamander, and pour round them a sauce made with a glass of

raisin wine, the same of water, and two table-spoonfuls of white sugar. Serve them hot.

#### 48. *Irish Stew.*

Take four large apples, two potatoes, and two onions, chop them all up together, add some herbs freshly shred, and any kind of meat, well seasoned with pepper and salt; put into a saucepan a layer of vegetables and a layer of meat alternately, until three parts full; then pour in a pint of gravy, cover it with a thick suet crust, put on the lid of the saucepan, and let it simmer for two hours.

#### 49. *Omelette à la Monaco.*

Peel, core, and dress some large apples as if for apple sauce; when they are done, add a quarter of a pound of fresh butter and six ounces of sugar; as soon as quite cold, stir in the whites and yolks of four eggs well beaten, put it into a deep dish thickly buttered, and with a layer of bread crumbs at the bottom; strew, likewise, some bread crumbs over the top of the omelette; bake it for a quarter of an hour, turn it out, and sift powdered sugar upon it.

### 50. *Preserved Siberian Crabs.*

Wipe the fruit gently, and with a coarse needle prick each well all over. In a pint of spring water boil a pound of refined white sugar ; skim it as required, then place in the apples, boiling them until the skins begin to crack a little ; take them out of the liquor, drain them, and put them, one by one, into wide-mouthed bottles ; boil up the syrup again, and when it is quite cold, pour it over the crabs ; tie them down, and put them by in a dry, but not warm place.

### 51. *Normandy Pippins.*

Take some fruit proper for the purpose, throw it into boiling water, and when the water becomes cold, throw the fruit into fresh boiling water ; then take it out, peel it carefully, leaving the stalks on ; lay the apples upon a wire sieve in a very slack oven. When they are becoming sufficiently soft, press them between the hands, returning them to the oven to finish drying. As soon as done and cold, they should be packed in wicker baskets or boxes. These apples require to be soaked in a rich syrup, and served when they are quite soft.

*52. Swiss Apple Pie.*

Peel, core, and quarter some apples; boil the peel and the cores, with a few cloves, in half a pint of water, and with sugar enough to sweeten it; lay the apples in a pie dish, mixing with them a quarter of a pound of grocer's currants which have been previously washed and dried in a cloth; add to the liquor in which the fruit parings were dressed a glass of red wine and the grated rinds and juice of two lemons; put this over the apples, slice in two ounces of butter, line the edges and cover the top with a very light tart paste, bake it for an hour, and, when done, sift pounded loaf sugar on the crust.

*53. Plain Baked Apples.*

Choose some nice sizeable apples, rather large, prick them very well with a coarse needle to prevent their bursting; lay them nicely in a baking dish, with their stalks upwards. As they are beginning to get warm, rub a little butter over each, and, when done, serve either warm or cold, with the addition of some pounded sugar strewed upon them.

#### 54. *Pickled Codlins.*

Gather the fruit at the end of July or the beginning of August, before they have attained maturity; lay them in a strong pickle of salt and water, stirring them about occasionally for three or four days; then take them out, wipe them, and cut a slice from the top of each; carefully remove the cores, and fill up the hollows with some strong mustard, made with vinegar, to which add half a dozen black peppercorns, a clove of garlic, and a little ground ginger; well boil a pickle composed of two quarts of vinegar, half a pound of mustard, two ounces of peppercorns, an ounce of powdered ginger, two ounces of garlic, and a table-spoonful of salt; all these ingredients are to be smoothly mixed, and poured boiling hot over the codlins, repeating the boiling three or four times. When cold, tie them down.

#### 55. *Marmalade de Pommes.*

Peel some golden pippins, core them, and cut them into very thin slices, put them into a preserving pan or stone jar, inside a saucepan of boiling water; add a sufficiency of loaf-sugar and powdered cinnamon; put it over a moderate fire, and shake it frequently, but on

no account stir it with a spoon. When the marmalade is very smooth and clear, put it into your preserving pots, and tie them down very tightly when cold.

### 56. *Apple Chocolate.*

In a quart of new milk boil a pound of scraped French chocolate and six ounces of white sugar; beat the yolks of six eggs and the whites of two; and when the chocolate has come to a boil, retire it from the fire, gradually add the eggs, stirring well at the time. Have ready a deep dish, at the bottom of which you have placed a good layer of pulped apples, sweetened to taste, and seasoned with powdered cinnamon; pour the chocolate gently over it, and place the dish upon a saucepan of boiling water. When the cream is set firmly it is done; sift powdered sugar over it, and glaze with a red-hot shovel, if you have nothing better. This preparation is not only very delicious, but exceedingly salutary, on account of the apples being a corrective to the too great richness of the chocolate.

### 57. *Pommes Glacées.*

Pare the apples, boil them in water, drain them well, and arrange them in a jar; get ready



a syrup of boiling sugar, which pour over them. At the end of twenty-four hours remove the syrup, bring to a boil, and again throw it over the apples; repeat this process four times in four days. Next take out the fruit, and dip them into a fresh syrup of sugar, boiled until it snaps; then lay them upon sheets of paper in a dry place.

### 58. *Pudding à la Mode.*

Take half a dozen good-sized apples, peel, core, and cut them into quarters, boil them in very little water until they are quite soft; mash them to a pulp, with the addition of the grated rind and juice of a lemon; beat up the yolks of four and the whites of two eggs; add two sponge cakes previously soaked in raisin wine, six ounces of butter just melted over the fire; mix the whole smoothly together; line a pudding basin with a light butter paste, bake it for an hour, and turn it out to serve.

### 59. *Apple Polao.*

Throw three quarters of a pound of the best Patna rice into some boiling spring water; let it simmer until it appears nearly done, when pour off the superfluous water, and place the saucepan by the side of the fire, occasionally

shaking it. As it becomes dry and granulated, put in one pound and a half of apple pulp, a little sweetened. In a pan of boiling butter fry one large onion, cut into thick slices; as soon as it becomes brown take it out, as it is no longer wanted; put into the pan of butter a saltspoonful of powdered cloves, and throw it in with the apples and rice, shake it up a little, and, when quite hot, serve it with a dish of plain curried meat.

#### 60. *Sucre de Pommes.*

Take some sirop de pommes—which see; put it into an enamelled preserving pan, and boil it slowly until it snaps; spread it upon a marble slab, which you have previously rubbed over with olive oil, and roll the sweetmeat into sticks or any form you prefer.

#### 61. *Sauce à l'Espagnole.*

Put two wine glasses of the best white wine vinegar into a saucepan; boil it until it is reduced to one half, then put in some apples, pared, cored, and cut into pieces; add a saltspoonful of cayenne pepper and some Spanish pimiento. Stir it well while it is doing, and when the apples form a smooth pulp serve it as hot as possible. This, eaten with salmon, is excellent.

## 62. *Pie of Normandy Pippins.*

Take a sufficient quantity of Normandy pippins, and soak them in syrup by the side of the fire, or in a slow oven, as for stewing ; when they are pretty soft, beat up four eggs, mix them with your fruit, adding a gill of brandy, the juice of two lemons, and the rinds cut into fine strips ; pour half a pint of scalded cream over the top. Put a light puff paste round the edge of the dish, with a few bars tastily disposed across. Bake for three quarters of an hour in a tolerably quick oven, but take pains to prevent its burning.

## 63. *Stewed Apples.*

Take a dozen middling-sized apples, pare them, and divide them into quarters ; put them into an earthen dish, with a dozen cloves, a pint of Marsala wine, and a pound of crystallized sugar ; place them in a very slow oven, and when done remove them to another dish, pour the syrup over them, and send them to table hot or cold.

## 64. *Apple Jelly.*

Peel and core some fine-flavoured apples, cut them into large pieces, and boil them in a very little water. When done, put them into a fine

hair sieve, and gently press them so as to obtain the juice, but do not squeeze them. For every quart of jelly take a pound of white sugar, boil it in the water which dressed the fruit, and skim it; add the juice of the apples, with four Seville oranges squeezed into each quart; boil for half an hour, and keep it ready for use.

### 65. *Pommes Duchesses.*

Boil some apples until they will pulp easily, mix them smoothly with some well-beaten eggs, a little cream, some powdered white sugar, and bread crumbs enough to form them into small cakes; lay them in a pan of boiling butter, and when they are of a nice brown colour take them up. As soon as they are cold, squeeze some lemon juice over them, lay upon each a spoonful of thick cream, sprinkle them with powdered sugar, and serve.

### 66. *Preserved American Apples.*

When quite ripe, gather the apples, and, without depriving them of their stalks, pack them into small, but wide-mouthed bottles; strew into each bottle half a pound of the best loaf sugar. Cork them very well, and place them, upside down, in a saucepan of cold water. Let them come gradually to a boil, when they

can simmer for three hours. The pretty appearance of these apples being their principal attraction, they are preserved chiefly to be used as a decoration to other dishes.

#### 67. *French Crabs.*

In a pint of water boil two pounds of loaf sugar until it forms a beautifully clear syrup; skim it carefully, and let it get cold. Pare two pounds of ripe crab apples, put them into the syrup, and simmer them gradually until they are perfectly tender. Take each apple separately out of the syrup, arrange them in preserving pots, with some lemon peel cut into very thin pieces; and when the syrup is sufficiently cold, pour it over the fruit.

#### 68. *Tisane de Pommes.*

Bake two large sour apples, when done cut them into quarters, add half a dozen raisins and a spoonful of sugar; put them into a jug, pour over them half a pint of boiling water, cover them closely, and set them by the side of the fire for an hour. When wanted, strain off the liquor into a glass.

#### 69. *Apples and Rice.*

Boil half a pound of rice in nearly a quart of new milk, and while it is doing put some pre-

served apple into the oven to get hot. When the rice is done, arrange it round a dish, put the preserve in the centre, dust some sugar over it, and garnish the rice with some slices of candied lemon peel. Immediately before serving, lay some pieces of fresh butter upon it. This dish must be eaten warm.

#### 70. *Pudding à la Rachel.*

Take a pound of bread crumbs, a pound of apples shred fine, the same quantity of chopped beef suet, and of grocer's currants, a little ground nutmeg, the rind and juice of two lemons, and four eggs well beaten. Mix it all together, put it into a pudding mould, and let it boil three hours. Serve it with wine sauce.

#### 71. *Pommes à la Bohémienne.*

Put a thick layer of bread crumbs at the bottom of a baking dish; chop up small a pound of apples, and the same weight of either cold roast pork or beef which would be considered too fat for ordinary family purposes. Mince the meat finely and mix it with the apples; fill your dish with it, dredging in a little cayenne pepper, and covering its surface with more bread crumbs; bake it for an hour. When done, garnish the top with slices of hard-boiled eggs and some nicely scraped horse-radish.

72. *Apple Gingerbread.*

Take two pounds of apple syrup, made as previously directed, one pound of butter, two pounds of flour, one ounce of powdered ginger, one ounce of powdered caraways, some sliced candied orange or lemon peel, and a glass of brandy; work all well together, and bake in a brisk oven. This delicious gingerbread forms the principal attraction to the booths in the Champs Elysées on Parisian *fête* days.

73. *Dried Apples à l'Anglaise.*

Put them into a very slack oven, three or four days successively; as they become soft, gently flatten them by keeping a slight weight over them when they are out of the oven. The heat may be rather increased towards the last.

74. *Charlotte de Pommes.*

Peel and slice a quantity of Ribston pippins; take a loaf of fine white bread, deprive it of all crust, and cut it into thin slices, which are to be well buttered. Lay them to fit in a large mould, also buttered, and put in a layer of apples, sprinkling over them some grated lemon peel, and sweetening them with brown sugar; next place a slice of bread and butter, and continue

alternating the bread and butter with the apples until the mould is quite full. Squeeze in the juice of two lemons, and bake it for an hour. Turn it out, and serve it as you would a cake.

### 75. *Pommes Douces à la Provençale.*

Make choice of some small reinette apples, pare them, and prick them thoroughly with a coarse needle to render them as absorbent as possible; put them into a jar to stand inside a saucepan of boiling water, and pour over them two tablespoonfuls of the best honey; tie brown paper over the jar, and shake it frequently, but gently. When they are quite soft, take them up, lay them in a deep fruit dish, throw the syrup over them, and, as soon as they are quite cold, pour into the dish a good layer of rich scalded cream.

### 76. *Apple Sippets.*

As a garnish for pork cutlets, take some medium-sized apples, pare, core, and cut them into rounds of about the third of an inch thick, well dust them on both sides with Spanish pimiento, throw them into the pan from which you have taken your cutlets, place them over a good fire, turning them once, and serve them round your meat with alternate slices of hard-boiled eggs.



### 77. *Pommes à l'Impératrice.*

Take some apples, do not pare them, but score them lengthwise with a sharp knife ; cut a good piece of the stalk ends, and remove the cores ; fill the apples with quince, marmalade, apricot, or greengage jam, and put them, with the flat end downwards, into a baking dish, with a pint of Chablis, and two table-spoonfuls of sugar. Baste them frequently, and when done serve hot or cold in the syrup.

### 78. *Apple Chutney.*

Take a pound of sharp apples, pared, cored, and minced up finely, eight ounces of tamarinds carefully stoned, eight ounces of fine sultana raisins, eight ounces of tomatos cleared from their pips, and the same quantity of salt and sugar, one ounce of chillies, and the same of powdered ginger, shred shalots, and a good handful of young spear-mint leaves, finely chopped. Mix these ingredients well together, add two quarts of vinegar, which should have previously boiled and suffered to get cold. Keep the chutney for a few weeks in a warm place ; then put it by in small jars.

### 79. *Tourte de Pommes à la Normande.*

Take a round tin tart dish of about ten inches in diameter, butter it well, and lay in a thin paste, turning it up round the edges of the shape, so as to form a border. Put it into the oven, and when nearly done, withdraw it sufficiently far to be able to fill it with apple marmalade, compote, or confiture. Replace in the oven for ten minutes, and it will be done. Adorn it by laying a few blanched almonds over the fruit, and serve it hot or cold.

### 80. *Roley-poley Pudding.*

Well beat two eggs, chop up half a pound of beef suet, and throw it into a pint of new milk, with a good dessert-spoonful of powdered ginger, and a little salt. To this add, by degrees, flour enough to make it into a good paste; roll it out, and lay upon the surface a thick layer of pulped or preserved apples; if the former, some sugar will be required. Roll it up gently, joining the edges well, tie it in a cloth, put it into boiling water, do it slowly for two hours, and serve it with pudding sauce.

### 81. *Stewed Normandy Pippins.*

Put them into a stewpan, and quite cover them with cider, raisin or Madeira wine; then

set them by the side of the fire, and let them gradually become warm. As they begin to fill out, put them nearer the fire, occasionally shaking them. Replenish the liquor if it reduces too rapidly. When they appear to be nearly done, put in sugar agreeably to taste, a little nutmeg, and some pieces of lemon peel cut very thin.

### 82. *Pommes Sautées au Rhum.*

Cut some small lemon pippins into quarters, throw them into a little boiling olive-oil, shake them about, and when they are of a good brown colour, take them up. Next dredge some flour into the oil, and as it becomes of a fine brown, throw in a gill of rum, stir it well, pour it over the apples, and serve hot.

### 83. *Squab Pie.*

Pare and slice a good quantity of cooking apples, and put a thick layer of them at the bottom of a pie dish, strew a little sugar over them, and put in some nicely-cut mutton chops, well seasoned with pepper and salt, and rubbed over with some shred shalot; then add some more apples, and so on, until the dish is filled with alternate layers of meat and apples; pour in a pint of good gravy, and cover with a rather thick paste. Bake it for an hour if not large, or longer if required.

84. *Boulettes de Pommes.*

Dress some apples by steaming them, peel and pulp them, add the juice of two lemons, four eggs well beaten, some sugar, and a little cream. Mix all well together, roll it into little balls, with a few bread crumbs to give a proper consistency, if needed. Throw them into boiling butter, and when done, serve upon a dish strewn over with white sugar in powder.

85. *Pudding à la Perse.*

Pare, core, and boil eight large apples, pulp them, and add the juice of two lemons and a little cinnamon in powder, with a quarter of a pound of loaf sugar. Get ready an ounce of ground rice, boiled in half a pint of new milk until it forms a smooth paste, add it to the apples, with the whites of six eggs previously beaten to a froth. When all these things are well mingled, pour them into a hot mould well buttered; place it in a pan of boiling water, and when it becomes firm it is done. Prepare a custard with the yolks of the six eggs, and pour it round the pudding, which you have turned out into another dish. A few bunches of preserved cranberries, or any other dried fruit distributed over the dish, greatly improves its appearance.

86. *Apple Curry.*

Cut some pared apples into large, but not very thick, slices; mix with them an onion chopped up small; throw this into a pan of butter, which shake over a brisk fire until it attains a rich brown colour. Take the remains of any cold poultry or meat, previously rubbed over with a mixture of one ounce of curry and two ounces of flour; stir it about well in the pan, and when the butter is quite absorbed throw in a pint of rich gravy or new milk; simmer it for a quarter of an hour, and serve with sippets of toast dipped into lemon juice.

87. *Omelette à la Confiture.*

Beat some eggs, mix with them some white sugar in powder, the juice and finely-shred rind of a lemon, and a little powdered cinnamon. Fry this over a quick fire, but do not let it burn. When done, take it up and spread over a tolerably thick layer of confiture, previously warmed in the oven or over the fire; double the omelette, and serve with sifted sugar upon it.

88. *Pommes Tapées.*

Take some golden pippins, peel them, and put them into a saucepan of cold water; let

them gradually come to a boil, when remove them a little from the fire, and as soon as they begin to feel soft, take them up and drain them. To one quart of the water in which they were boiled put a pound and a half of white sugar; boil it and skim it; put in the apples, let them come to a boil, and retire them from the syrup; repeat this operation three or four times, put them on a sieve to dry, flatten them gently with the hands, and arrange them in bon-bon boxes.

#### 89. *Conserve aux Prunes.*

Put an equal weight of apples and of stoned plums into a preserving pan. Boil them without adding any water. When the fruit begins to get soft add a pound of sugar to each pound of pulp. Boil it slowly for an hour, and pour it into shallow moulds; place these in a slow oven, when the preserve will dry until it resembles a fruit cheese.

#### 90. *Apple Sausages.*

Chop up some fat pork as for ordinary sausages, and, instead of bread crumbs, to each pound of meat put half a pound of sour apples finely minced; season with the finest white pepper, and add a considerable quantity of Spanish pimiento to give it a richness of appear-

ance. Fry to a fine brown, and serve with olives.

### 91. *Pommes Pralinées.*

Squeeze the juice of two or three lemons into a small pipkin or enamelled saucepan. Take some apples, the smallest you can get, peel them, remove the cores, and cut them lengthwise into thin slices, throw them into the boiling lemon juice, shake them well for a minute or two over the fire, take them off and put them aside to absorb the lemon juice as much as possible. When quite cold, put them into a syrup of boiling sugar, let it simmer until the syrup is turned to sugar again. Take out the fruit and let it become dry.

### 92. *Apples à l'Américaine.*

These are dried by taking some fruit proper for the purpose, paring and coring it, and cutting all up into thin slices, which are threaded upon string, and hung in dry airy places, where they soon get perfectly dry, and are used for sauces, &c., by dressing them in syrup.

### 93. *Pommes à la Frangipane.*

Take some Ribston pippins, pare, and bake them until they are thoroughly tender, then pulp them into a deep dish, and put over them a

thick layer of Frangipane, which is prepared as follows : Mix four eggs and four tablespoonfuls of flour well together, dilute it with a quart of new milk sufficiently sweetened with white sugar, add six macaroons powdered finely, and a gill of orange-flower water. Place this mixture upon the fire, and as it gets thick stir it well, and pour it over the apples. Bake it in a gentle oven for half an hour.

#### 94. *Apple Posset.*

Boil some slices of fine white bread in a pint of milk ; when quite soft take it off the fire, sweeten it with sugar, and put in a spoonful of powdered ginger ; pour it into a bowl, and gradually stir in the pulp of three or four nicely baked apples.

#### 95. *Red Apples in Jelly.*

Take some prettily-formed apples of the pear main or nonsuch kind, put them into a stew-pan, with enough water to cover them ; add a spoonful of powdered cochineal, and simmer gently ; when the fruit is done take it out, and put it into a dessert dish. Make a syrup of the liquor by adding white sugar and the juice of two lemons ; when boiled to a jelly put it with the apples, decorating the dish with the lemon peel cut into thin slips.



96. *Biscuits de Pommes.*

Steam or bake some apples, pare them, and to the pulp put an equal weight of the best white sugar, pounded and sifted; beat it for two hours, and put it into white paper forms. Let them remain all night in a cool oven; the next day turn them, and in two or three days they will be dry enough to put away in boxes.

97. *Saucisses aux Pommes.*

Take six large apples, pare and core them, slice them into a pan of boiling lard, brown them nicely, then take them out, and proceed in the same manner with a pound of pork sausages; when these are also of a good colour, arrange them with the apples in a pie dish, put an edge of very light paste round the dish, and bake for half an hour in a quick oven.

98. *Apples and Quinces.*

Take a quantity of golden pippins, cut them into quarters, but do not pare them; put them into a saucepan of boiling water, and simmer them until they form a jelly. To each pound of jelly add a pound of sugar. Then cut two or three quinces into quarters, and do them slowly in the syrup until they are tender. Serve in glass dishes for dessert.

99. *English Apple Sauce.*

Pare, core, and cut up the fruit ; put it into a jar, which place in a saucepan of water over the fire ; when quite done, pulp it, and put in a good piece of fresh butter, with as much brown sugar as agreeable ; season it with a little ground cinnamon or cloves, and serve it warm.

100. *Pommes à la Hollandaise.*

Pare some rather small apples, prick them carefully all over, and as you do them throw them into a syrup made with equal quantities of water and white sugar. Put them upon a slow, but not smoking, fire ; and as soon as they boil, retire to a little distance from the fire, so that they may absorb the syrup and become gradually clear without breaking. When they are done, put them into a glass dessert dish, and empty a small flask of eau de vie de Dantzic into the syrup ; mix well, and pour it over the apples. Should you not have this eau de vie, take a sufficient quantity of refined Hollands, and having procured a gilder's leaf of gold, mingle it with the syrup by bruising it with a spoon. The principal attraction of this elegant preparation is its beautiful transparency, which renders it a *recherché* ornament upon the dessert tables of Continental dinner-givers of celebrity.

101. *Apple Cake.*

Take a pound of pulped apples, a pound of flour, half a pound of sugar, half a pound of butter melted, some powdered cinnamon, six eggs well beaten and strained, two ounces of candied citron chips, and four spoonfuls of ale yeast. Knead it very well, let it rise, put it into a mould, and bake it in a quick oven. Some currants may be introduced if desirable, but they must be added after the cake has risen.

102. *Pommes au Raisin.*

Stone some ripe grapes, bruise them, and express the juice; add half a pound of loaf sugar to each quart, and boil it until it is reduced to one-half. Then put in some golden pippins pared, cored, and cut into quarters. Simmer it very slowly, and when the apples are quite done, serve, or put it by for use.

103. *Pudding à la Marinère.*

Take half a pound each of flour and beef suet, a quarter of a pound of currants, and four eggs; mix it into a paste with a little water, and roll it out flat, then empty a small preserving pot of apple jam in the middle, fasten it up to form a round pudding; tie it in a cloth, and boil an hour.

104. *Apple Sorbet.*

Take two large apples, cut them as thin as you possibly can, put them into a covered jug with half a spoonful of powdered ginger, and enough white sugar to sweeten it; pour half a pint of boiling water upon them, and let them stand upon the hob, or in a very cool oven, for an hour or two. When cold, strain off the liquor, and, as wanted, pour a sufficiency into a champagne glass, adding a very small quantity of carbonate of soda; drink while it is effervescent. Apples which are not good enough for eating answer quite as well as the best for this beverage.

105. *Pommes à la Chantilly.*

In a quart of good, thick, and very sweet cream, put the whites of four eggs strained; beat it until it becomes a stiff snow; then, while still beating it, add quite a pound of pulped apples, and a quarter of a pound of finely powdered sifted white sugar. Pile it high upon a dessert dish, and serve.

106. *Pommes aux Marrons.*

Boil some chestnuts until they are soft; pulp them, and add a little white sugar and lemon juice. With this line the inside of a tart shape

or cake mould, thickly buttered ; then put in a good layer of pulped apples, sweetened and seasoned with powdered cinnamon and nutmeg ; over this spread more chestnut paste, and again some apple ; proceed thus until your mould is full ; squeeze in some lemon juice to fill up the interstices, and bake in a quick oven. Turn it out as you would a cake.

107. *Apple Cheese as at Baughurst Rectory.*

Take one pound of pulped apples, one pound of powdered white sugar, the juice and grated rinds of three lemons, and four eggs well beaten. Mix these ingredients carefully, and put them into a saucepan in which you have a quarter of a pound of fresh butter melted. Stir it over a moderate fire for half an hour without ceasing, and put it into preserving pots when done. Use it as required for tarts, puffs, &c. This is a most delicious preserve, and keeps for a considerable time.

108. *Roasted Apples.*

These are very much superior in flavour to baked apples, owing to an evaporation of steam having taken place. If roasted before the fire in the pan of a small joint of pork, a roast duck, &c., they are greatly to be preferred to

apple sauce. They should not be pared, but merely pricked with a fork or needle, and turned as they become brown.

### 109. *Apples and Ground Rice.*

Pare and cut out the cores of seven medium-sized apples; lay them in a well-buttered tart dish, and get ready a requisite quantity of ground rice boiled in milk, with two laurel leaves, and a little sugar; pour it round the apples; beat up two eggs with a teacupful of cream, pour it upon the top, and bake for half an hour or forty minutes in a gentle oven. Before serving, peel a lemon, take out the pips, and cut it into rounds exceedingly thin, lay them upon the surface, and powder it over with sifted white sugar.

### 110. *Mixed Puddings.*

One of the most valuable uses of apples is to employ them in conjunction with other fruit—either to ameliorate the harshness of damsons, to add flavour to blackberries, or to increase the juiciness of so insipid and dry a production as a pumpkin pie. They also confer freshness upon any kind of preserves, taking away from the too great lusciousness of raspberry, and rendering the richness of black-currant less cloying to the palate. They are likewise of the utmost

utility in making the more costly conserves go further, a very little quince, greengage, pine apple, or apricot being sufficient, with the help of apples, to form a delicious tart for a large party.

• 111. *Cider.*

The making of cider is not nearly so difficult an accomplishment for private families as is generally supposed. Take some apples when quite mature, but not dead ripe, and let them lie in a heap for two or three days to sweat; then quarter them into a strong tub, and pound them with a wooden pestle. Only do enough at a time to cover the bottom of the tub; let the juice run from the pulp through a hair sieve; squeeze it well to extract all the liquor you possibly can. Put it into a cask with a little ale yeast to make it work; in about a week bung it down, and bottle it off at the end of six months.

112. *Apple Wine.*

Cut some apples which are perfectly ripe, and to each gallon of fruit put two quarts of spring water, place it over a slow fire, and from the time of its first boiling let it simmer twenty minutes. When cold, strain it very carefully, and add half a pound of brown sugar or honey

to each quart of strained liquor ; put it into your cask with the whites of two eggs and two ounces of cinnamon, slightly bruised, to each gallon. Let it work, and bung it tightly

### 113. *Apple Vinegar.*

Take a gallon of boiling water, and pour it over a gallon of fruit cut up excessively thin ; let it remain four days, stirring it frequently ; then add one pound of coarse brown sugar, and put it into a barrel with some good yeast upon a piece of toasted bread. When worked sufficiently, place it in a warm situation, or in the sun, where it must stay until it is quite sour.

THE END.



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